

Chicken Enchiladas With Verde Sauce

- 1 Pound chicken, cooked, cut into little pieces
- 1 Can Verde sauce (15 ounce times 2 or large can)
- 1 Can Jalapeno peppers diced (I use half)
- 1 Can refried beans
- Pepper
- Red Pepper
- Cumin (Lots)
- Flour Tortillas
- Jack / Colby cheeses shredded
- 2 Onion diced (cooked in onion)
- Sour cream (8+ ounces)

Sauté onion in butter until soft. Add chicken, sour cream, and spices. Heat tortillas to soften. When mixture is finished, role some beans and mixture in tortilla and place in baking pan. Same to all. Cover tortillas with Verde sauce mixed with Jalapenos, then cheeses, and bake in over until melted.

(Grease 9x13 inch pan)